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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR USE

This manual is an integral part of the appliance. It must be kept in its entirety and in an accessible place for the whole working life of the appliance. We recommend reading this manual and all information it contains carefully before using the appliance. Installation must be carried out by qualified personnel in accordance with the standards in force. This appliance is intended for domestic use and conforms to the EC directives currently in force. The appliance has been built to carry out the following functions: **cooking and heating up food**; all other uses are considered unsuitable.

These instructions are valid only for the destination countries whose identifying symbols are included on the cover of this manual.

Never obstruct the openings and slots provided for ventilation and heat dispersal; this may cause malfunctions.

Do not use this appliance for heating rooms.

This appliance is marked according to European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
This directive defines the standards for the collection and recycling of waste electrical and electronic equipment applicable throughout the European Union.

The identification plate with technical data, serial number and brand name is located in an exposed position either in the drawer (where present) or on the back of the appliance. A copy of the identification plate is included in the booklet. It should be applied to the appropriate space on the back of the cover. Do not remove this plate for any reason.

Before the appliance is put into operation, all labels and protective films applied on external surfaces must be removed.

Do not use metallic sponges or sharp scrapers as they will damage the surface. Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry using a soft cloth. Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

Do not use plastic kitchenware or containers. The high temperatures inside the oven could melt the plastic, damaging the appliance.

Always check that the control knobs are in the “zero” (off) position when you finish using the appliance.

Do not use sealed tins or containers in the appliance. Overpressure may occur inside the containers during cooking, creating a danger of explosion.

Do not cover the bottom of the oven with aluminium or tin foil sheets during cooking and do not place pans or trays on it to avoid damage to the enamelled surface.

Never place saucepans with bases which are not perfectly flat and smooth on the hob. Unstable cookware can lead to scalding.

Do not rest any weight or sit on the open door of the appliance. Excessive weight may jeopardise its stability.

The appliance becomes very hot during use. Suitable heat-proof gloves should be worn for all operations.

Do not use the hob if pyrolysis (where present) is taking place inside the oven.

If you intend to go away for a prolonged period of time, close the mains gas tap or the gas cylinder tap.

Take care that no objects are stuck in the door of the oven.

Do not open the storage compartment (where present) when the oven is on and still hot. The temperatures inside it may be very high.

If the surfaces are still very hot during cooking, do not pour water directly onto the trays. The steam could cause severe burns and damage enamelled surfaces.

All cooking operations must take place with the door closed. The dissipation of heat may cause hazards.

2. SAFETY PRECAUTIONS

Consult the installation instructions for safety standards on electrical or gas appliances and for ventilation functions. In your interests and for your safety the law requires that the installation and servicing of all electrical and gas appliances be carried out by qualified personnel in accordance with the standards in force. Our approved installers guarantee a satisfactory job.
Gas or electrical appliances must always be uninstalled by suitably skilled people.

Before connecting the appliance to the power grid, check the data on the plate against the data for the grid itself.

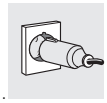
If the appliance is installed on a raised platform, secure it using suitable fastening systems.

Before carrying out installation/maintenance work, make sure that the appliance is disconnected from the power grid.

If cooking appliances are installed in motor vehicles (for example, camper vans, caravans etc.), they must only be used when the vehicle is stationary.

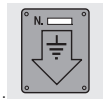
Install the appliance so that when opening the drawers or doors of units positioned at the level of the hob there is no possibility of making contact with pans positioned on top of it.

Immediately after installation, carry out a quick test on the appliance following the instructions provided later in this manual. Should the appliance not function, disconnect it from the power supply and call the nearest technical assistance centre.



The plug to be connected to the power supply cable and its socket must be of the same type and conform to the standards in force. The socket must be accessible after the appliance has been installed. **Never disconnect the plug by pulling on the cable.**

If the power supply cable is damaged, contact the technical assistance centre immediately and they will replace it.



The appliance must be connected to earth in compliance with electrical system safety standards.

During use the appliance and its accessible parts become very hot. Take care never to touch the heating elements. Keep children younger than 8 away from the appliance, unless under continuous supervision.

Never put inflammable objects in the oven: they could be accidentally ignited and cause fires.

The appliance is intended for use by adults. Do not allow children to go near it or play with it.

This appliance may be used by children from the age of 8 and by people of reduced physical and mental ability or lacking in experience and knowledge, provided they are supervised or instructed on the safe use of the appliance and if they understand the associated risks. Do not allow children to play with the appliance. Do not allow unsupervised children to perform cleaning or maintenance operations.

Never attempt to repair the appliance. All repairs must be carried out by an authorised technician or at an authorised service centre. The improper use of tools can cause hazards.

This appliance must not be controlled using an external timer or remote control system.

Be aware of how rapidly the cooking zones heat up. Do not place empty saucepans on the heat. Danger of overheating.

Fats and oils can catch fire if they overheat. You are therefore recommended not to leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the saucepan and turn off the cooking zone.

Take care when using additional electrical appliances in the kitchen (e.g. blender, toaster etc.). Connection cables must not come into contact with hot cooking zones.

Do not use steam jets for cleaning the appliance.
The steam could reach the electronics, damaging them and causing short-circuits.

Do not spray any spray products near the household appliance while it is in operation. Do not use spray products while the appliance is still hot. The gases contained in spray cans may catch fire.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by tampering with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL CARE

3.1 Our environmental care

Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its working life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

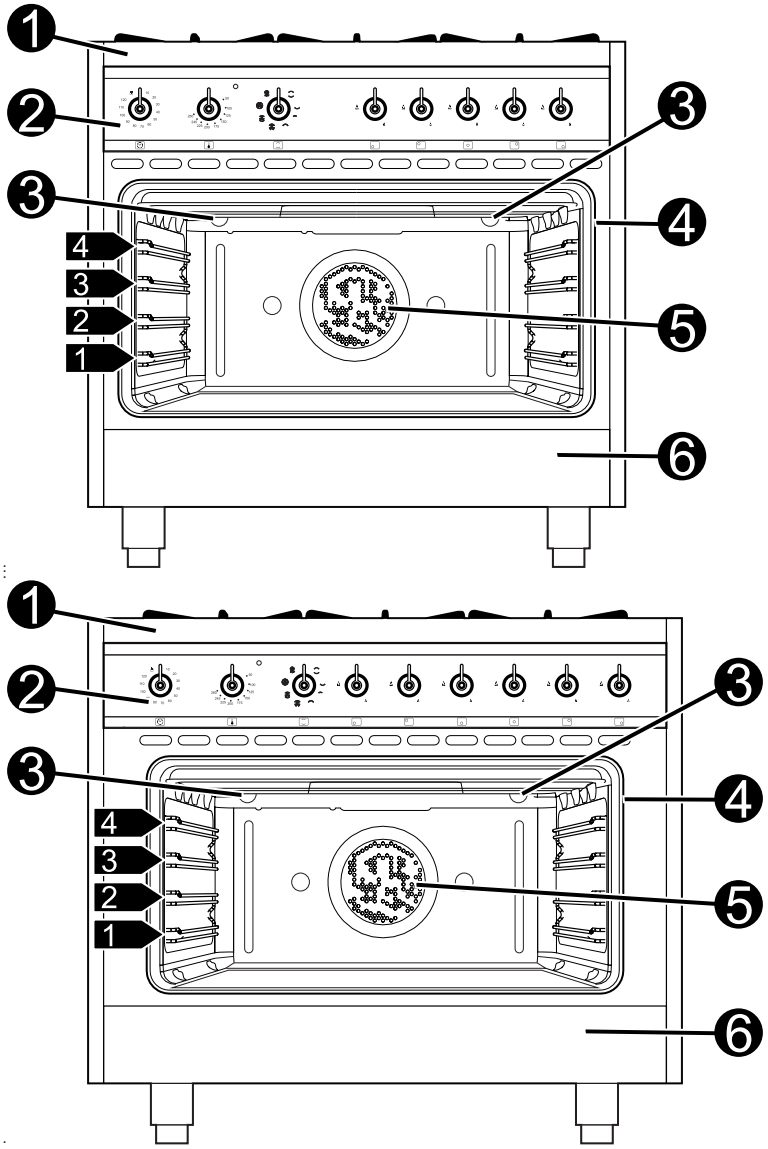
3.2 Your environmental care

Our appliances are packed in non-polluting materials, which are therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.
Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.

4. GET TO KNOW YOUR APPLIANCE



1 Cooking hob

2 Control panel

3 Oven light

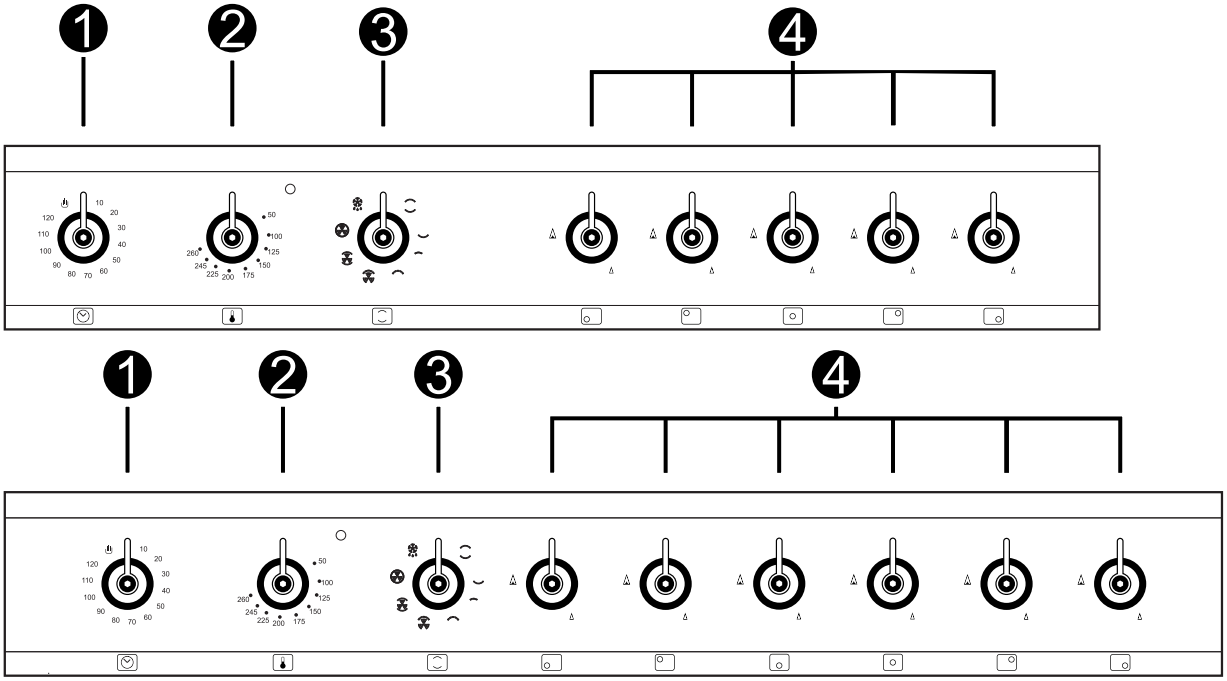
4 Oven seal

5 Oven ventilation and circular heating element (where present)

6 Storage compartment

Oven runners

4.1 Description of the controls on the front panel



4.1.1 Timer knob

1 This knob enables manual cooking or the timer to be selected; the timer switches off the oven automatically at the end of cooking. To set the cooking time, turn the knob clockwise until it reaches the required position and then set the required cooking function. The numbers indicated are minutes. Adjustment is progressive so that the time can also be set to any intermediate value between these numbers. At the end of the timed cooking operation, a buzzer will sound and switch off automatically after 3-4 seconds.

If no cooking time is selected, the timer knob must be positioned on the symbol (manual).

4.1.2 Temperature selection knob

2 The cooking temperature is selected by turning the knob clockwise to the required setting, between the maximum and the minimum settings. The indicator light comes on to indicate that the oven is heating up. When this light goes out, the preset heating temperature has been reached. When the light flashes regularly, it means that the temperature inside the oven is kept steady on the set level.

4.1.3 Function selection knob

3 The oven's various functions are suitable for different cooking modes. After selecting the required function, set the cooking temperature using the thermostat knob. For more information on cooking functions, see:
“8. COOKING WITH THE OVEN”.

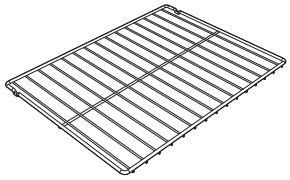
4.1.4 Hob burners control knob

4 To light the flame, press the knob and turn it anti-clockwise to the maximum flame symbol ( ). To adjust the flame, turn the knob to the zone between the maximum ( ) and the minimum ( ) settings. To turn off the burner, turn the knob to the position.
(The adjacent symbol indicates the front left burner).

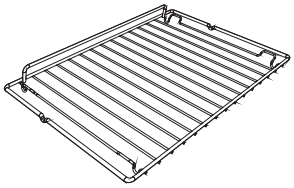
5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

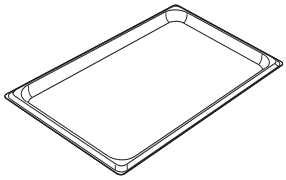
Rack: useful for holding cooking containers.



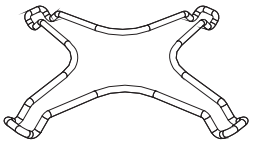
Tray rack: it can be combined with the oven tray.



Oven tray: useful for collecting fat from foods placed on the rack above.



Reduction pan stand: useful when using small pans.

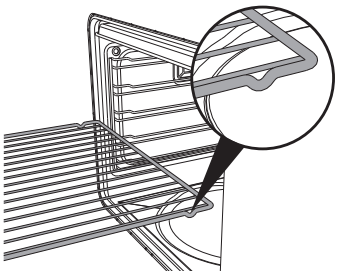


The oven accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

Accessories available on request:
- Original supplied and optional accessories may be ordered from any Authorised Assistance Centre.
- Use only original accessories supplied by the manufacturer.

5.1 Using the rack or tray

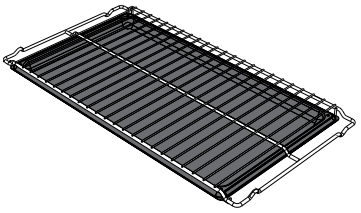
The racks and trays are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack or tray correctly, check that the lock is facing downwards (as shown in the figure at the side).
To remove the rack or tray, lift the front slightly.
The mechanical lock (or the extension piece where present) must always face the back of the oven.



Gently insert racks and trays into the oven until they come to a stop.

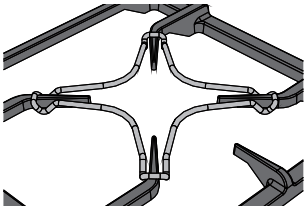
5.2 Using the tray

The tray has to be inserted into the rack (as shown in the figure). Using this, foods can be cooked on the rack and the fat can be collected separately.



5.3 Using the reduction pan stands

The reduction pan stands should be placed on top of the hob pan stands as shown in the adjacent figure. Make sure they are stable.



6. USING THE COOKING HOB

6.1 General warnings and advice

Before lighting the hob burners, make sure that the flame-spreader crowns are correctly positioned in their housings with their respective burner caps.

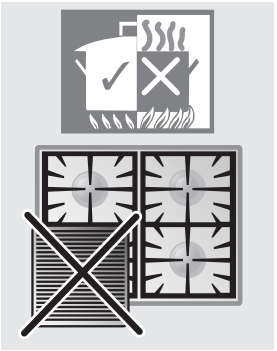
6.2 Lighting the hob burners

All the appliance's control and monitoring devices are located together on the front panel. The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electronic lighter. Simply press the knob and turn it anti-clockwise to the maximum flame symbol until the burner lights. If the burner does not light in the first 15 seconds, turn the knob to “0” and wait 60 seconds before trying again. After lighting, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently.
Wait a few moments and repeat the operation, keeping the knob pressed for longer.

If the burners should go out accidentally, a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.

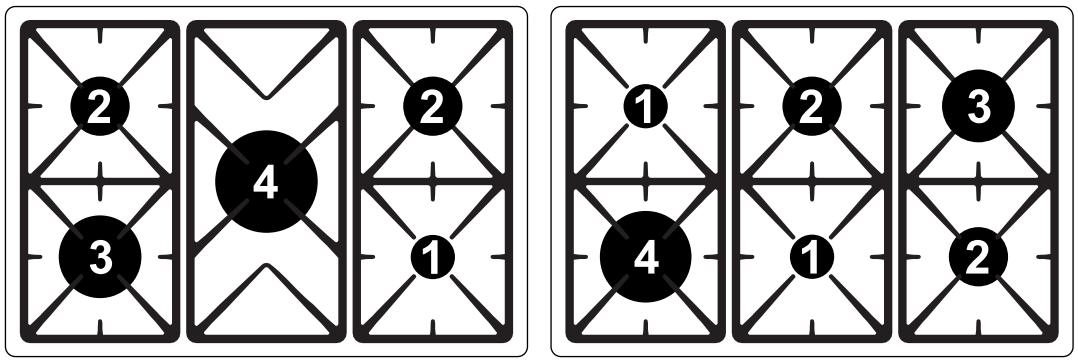
6.3 Practical hints for using the hob burners

For better burner efficiency and to minimise gas consumption, use pans with lids and of suitable size for the burner, so that flames do not reach up the sides of the pan (see point “6.4 Pan diameters”). Once the contents come to the boil, turn down the flame far enough to ensure that the liquid does not boil over. If any liquid does boil over or spill, remove the excess from the hob.
To prevent burns or damage to the hob during cooking, all pans or griddles must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.



Take the greatest care when using fats or oils since they may catch fire if overheated.

6.4 Pan diameters



Burner		min. Ø (cm)	max. Ø (cm)
1	Auxiliary	12	14
2	Semi-rapid	16	24
3	Rapid	18	26
4	Ultra-rapid	18	26

To prevent damage to the appliance or adjacent units, all pans or griddles must be placed inside the perimeter of the hob.

Make sure never to come into contact with the lid glass with pots or pans that are still hot. The glass could crack and break with the heat.

7. USING THE OVEN

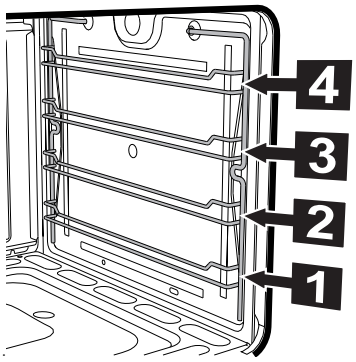
7.1 Before using the appliance

- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “9. CLEANING AND MAINTENANCE”.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

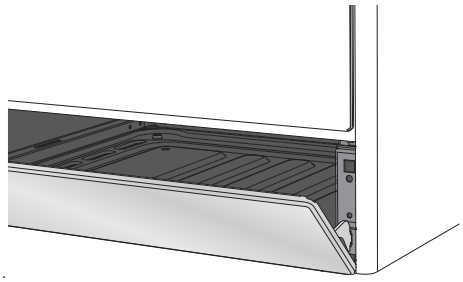
7.2 Oven runners

The oven features 4 runners for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



7.3 Storage compartment (on some models only)

The storage compartment is in the bottom of the cooker. It provides storage space for the appliance’s metal accessories and must not be used to store flammable materials, cloths, paper etc.



Do not open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

7.4 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air that exits from the rear of the appliance and which may continue for a brief period of time even after the appliance has been turned off.

7.5 Internal light

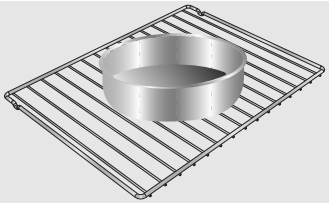
The oven light comes on when the door is opened (on some models only) or any function is selected.

7.6 General warnings and advice for use

All cooking operations must be carried out with the door closed. The dissipation of heat may cause hazards.

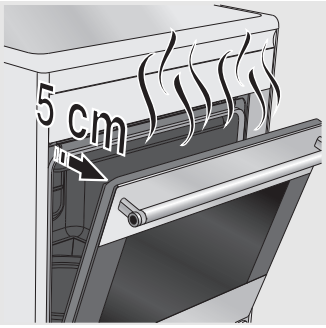
During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.

- 

To prevent any steam in the oven from causing problems, open the door in two stages: keep it half open (5 cm approx.) for 4-5 seconds and then open it fully. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

- 

While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

To prevent hazardous overheating, the appliance's lid (where present) must always be raised when using the oven.

Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

8. COOKING WITH THE OVEN

STATIC:

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

BOTTOM:

The heat coming just from the bottom allows you to complete the cooking of foods that require a higher bottom temperature, without affecting their browning. Perfect for cakes, pies, tarts and pizzas.

SMALL GRILL:

Using only the heat released from the central element, this function allows you to grill small portions of meat and fish for making kebabs, toasted sandwiches and any types of grilled vegetable side dishes.

LARGE GRILL:

The heat coming from the grill element gives perfect grilling results above all for thin and medium thickness meat and in combination with the rotisserie (where present) gives the food an even browning at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly.

FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, grilling perfectly even very thick foods. Perfect for large cuts of meat (e.g. shin of pork).

FAN-ASSISTED STATIC:

The operation of the fan, combined with traditional cooking, ensures uniform cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels. (For multiple-level cooking, we recommend using the 2nd and 4th runners.)

CIRCULAR:

The combination of the fan and the circular element (incorporated in the rear of the oven) allows you to cook different foods on several levels, as long as they need the same temperatures and same type of cooking. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing odours and flavours.

(For multiple-level cooking, we recommend using the 2nd and 4th runners.)

DEFROSTING:

Rapid defrosting is helped by switching on the fan provided and the top heating element that ensure uniform distribution of low temperature air inside the oven.

8.1 Cooking advice and instructions

8.1.1 General advice

- **We recommend preheating the oven before putting food in.** Place the food in the oven only once the cooking light is off.
- For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten cooking times by increasing the temperature (the food could be overcooked on the outside and undercooked on the inside).
- While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.
- For rapid preheating use a fan-assisted function, then select the required function.

8.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes cooking.

8.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking time depend on the quality and consistency of the dough.
- To check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

8.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first shelf of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second runner with the food on it and a tray positioned on the first runner. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

8.1.5 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the cold oven; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

8.2 Cooking information table

Food	Weight	Function	Runner position from the bottom	Temperature °C	Time (minutes)	
FIRST COURSES						
Lasagne	3 Kg	Static	2 or 3	220 - 230	40 - 50	
Oven-baked pasta		Static	2 or 3	220 - 230	40	
MEAT						
Roast veal	1 Kg	Circular	3	180 - 190	70 - 80	
Pork loin	1 Kg	Circular	3	180 - 190	70 - 80	
Pork shoulder	1 Kg	Turbo	3	180 - 190	90 - 100	
Roast rabbit	1 Kg	Circular	3	180 - 190	70 - 80	
Turkey breast	1 Kg	Turbo	3	180 - 190	110 - 120	
Roast pork neck	1 Kg	Turbo	3	180 - 190	190 - 210	
Roast chicken	1 Kg	Turbo	3	190 - 200	60 - 70	
GRILLED MEATS					**1st side**	**2nd side**
Pork chops		Fan-assisted grill	5	250	7 - 9	5 - 7
Pork fillet		Grill	4	250	9 - 11	5 - 9
Beef fillet		Grill	4	250	9 - 11	9 - 11
Liver slices		Small grill	5	250	2 - 3	2 - 3
Sausages		Fan-assisted grill	4	250	7-9	5 - 6
Meatballs		Grill	4	250	7 - 9	5 - 6
ROTISSERIE MEAT (where present)						
Chicken		Rotisserie grill	On a rotisserie rod	250	60 - 70	
FISH						
Salmon trout	0.7 Kg	Circular	3	160 - 170	35-40	
BREAD and FOCACCIA						
Pizza		Turbo	1	250	6 - 10	
Bread		Circular	2	190 - 200	25 - 30	
Focaccia		Turbo	2	180 - 190	15 - 20	
DESSERTS						
Ring cake		Circular	3	160	55 - 60	
Fruit tart		Circular	3	160	30 - 35	
Fruit tart		Static	3	170	35 - 40	
Short pastry		Circular	2 or 3	160 - 170	20 - 25	
Jam tarts		Turbo	2 or 3	160 - 170	40 - 50	
Paradise cake		Static	2 or 3	170	40 - 50	
Paradise cake		Circular	3	160	50 - 60	
Cream puffs		Turbo	3	150 - 160	40 - 50	
Light sponge cake		Circular	3	150 - 160	40 - 50	
Rice pudding		Turbo	3	160	40 - 50	
Rice pudding		Static	3	170	50 - 60	
Brioche		Circular	3	160	25 - 30	
Brioche (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	30 - 35	
Short pastry biscuits (on multiple runners)		Circular - Turbo	2 - 4	160 - 170	16 - 20	

The times indicated in the following tables do not include the preheating times and are provided as a guide only.

9. CLEANING AND MAINTENANCE

Do not use steam jets for cleaning the appliance. The steam could reach the electronics, damaging them and causing short-circuits.

WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).

We recommend the use of cleaning products distributed by the manufacturer.

9.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

9.2 Ordinary daily cleaning

To clean and preserve stainless steel surfaces, always use only specific products that do not contain abrasives or chlorine-based acids.
How to use: Pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or a microfibre cloth.

9.3 Food stains or residues

Do not use metallic sponges or sharp scrapers as they will damage the surfaces.
Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or a microfibre cloth.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

9.4 Cleaning the cooking hob parts

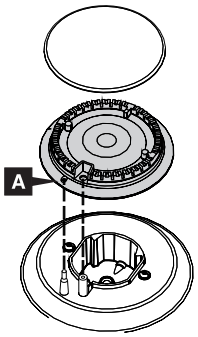
9.4.1 Pan stands

Remove the pan stands and clean them with lukewarm water and non-abrasive detergent, making sure to remove any encrustations. Dry them thoroughly and return them to the hob.
Continuous contact between the pan stands and the flame can cause modifications to the enamel over time in those parts exposed to heat. This is a completely natural phenomenon which has no effect on the operation of this component.

Do no wash these parts in a dishwasher.

9.4.2 Burner caps and flame-spreader crowns

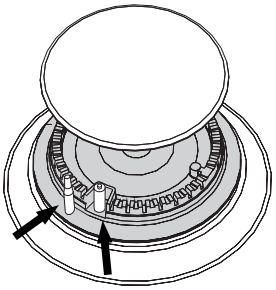
The burner caps and flame-spreader crowns can be removed for easier cleaning. Wash them in warm water and non-abrasive detergent making sure to remove any encrustation, then wait until they are perfectly dry.
Refit the flame-spreader crowns, making sure that they are correctly in place with their respective burner caps, and ensuring that the holes **A** in the flame-spreaders are aligned with the igniters and thermocouples.



Do no wash these parts in a dishwasher.

9.4.3 Igniters and thermocouples

For correct operation, the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.

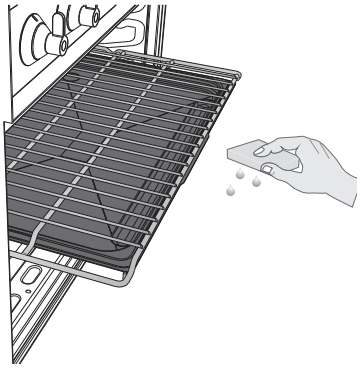


Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).

9.5 Cleaning the oven

For the best oven upkeep, clean it regularly after having allowed it to cool. Take out all removable parts.

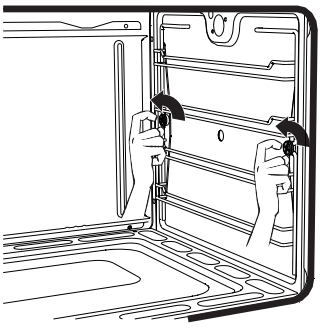
- Clean the oven racks with warm water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “10.1 Removing the door”).



The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

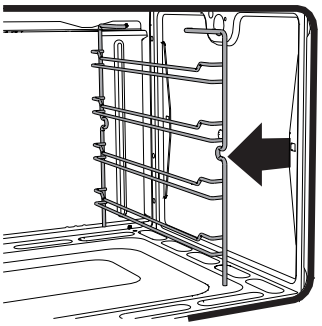
When the operation is complete, damp parts should be dried thoroughly.

9.5.1 Removing guide frames



Removing the guide frames and the self-cleaning panels enables the sides to be cleaned more easily.

To remove the guide frames:
1 unscrew the two fastening pins of the frame



2 Pull the frame towards the inside of the oven.

9.5.2 Cleaning the door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive detergents to clean the oven door glass panels (e.g. powder products, spot-removers and wire sponges). Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

9.5.3 Cleaning the door seal

To keep the seal clean, use a non-abrasive sponge and lukewarm water. The seal should be soft and flexible (with the exception of pyrolitic models).
In pyrolitic models, the seal may flatten over time and lose its original shape. To restore it, pinch the seal all the way along its perimeter. This also helps remove any dirt on the seal.

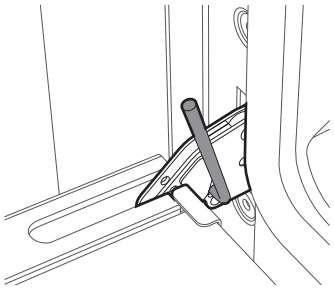
10. EXTRAORDINARY MAINTENANCE

The oven requires periodic minor maintenance or replacement of parts subject to wear, such as gaskets, light bulbs, etc. Specific instructions for each operation of this kind are given below.

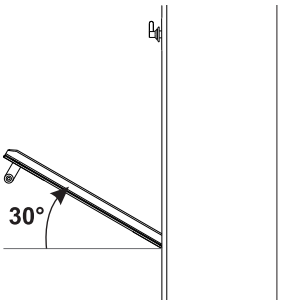
Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

WARNING: For your safety, you are advised to wear protective gloves while performing any cleaning or extraordinary maintenance.

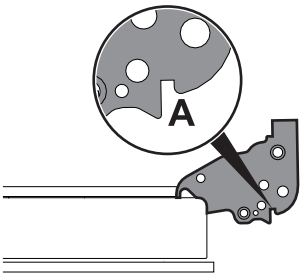
10.1 Removing the door



1. Open the door completely and insert two pins into the holes on the hinges indicated in the figure.



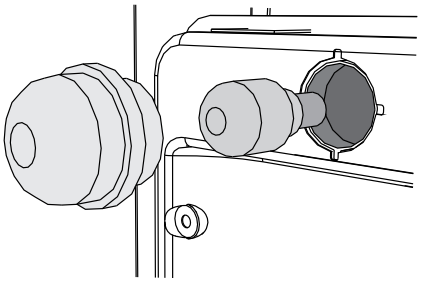
2. Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.



3. To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **A** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.

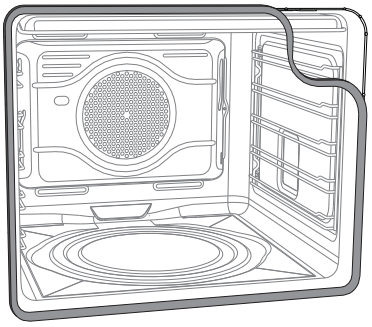
10.2 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, unscrew the bulb cover. Remove the bulb by unscrewing it and then replace it with a similar bulb (25W).



10.3 Removing the door seal

To permit thorough cleaning of the oven, the door seal may be removed.
There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners. The seal must be replaced when it loses elasticity and hardens.



11. INSTALLATION

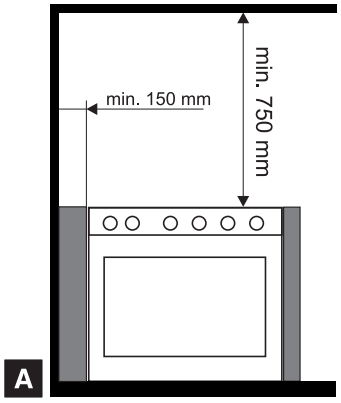
11.1 Installing in kitchen units

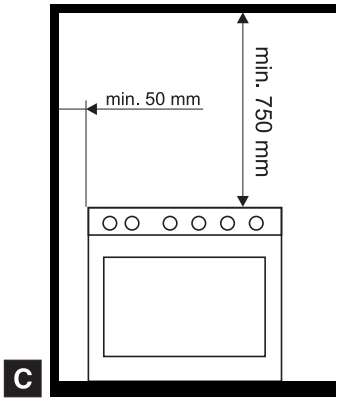
Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (no less than 90°C). If they are not sufficiently temperature-resistant, they may warp over time.

The appliance must be installed by a qualified technician and according to the regulations in force. Depending on the type of installation, this appliance belongs to class 2, subclass 1 (Fig. A - Fig. B) or to class 1 (Fig. C).

It may be installed next to walls, one of which must be higher than the worktop, at a minimum distance of 150 mm from the side of the appliance, as shown in figures A and C relative to the installation classes.

Make sure that there is a minimum distance of 750 mm between the stoves and any shelf that may be installed directly above it. If a hood is installed above the hob, refer to the hood instruction manual to ensure the correct clearance is left.

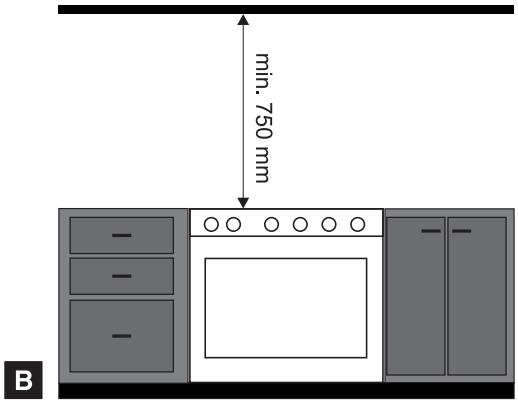




A Built-in appliance (Class 2 subclass 1)

B Built-in appliance (Class 2 subclass 1)

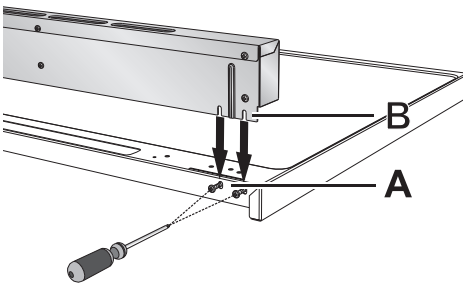
C Free-standing appliance (Class 1)



11.2 Positioning the skirt

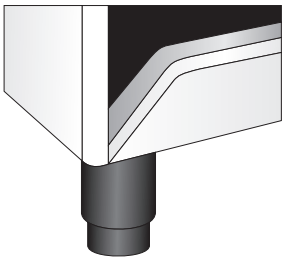
The skirt must always be positioned and secured correctly on the appliance.

1 Loosen the 4 screws (**A**) on the back of the worktop (2 for each side).
2 Place the skirt above the worktop, taking care to align the skirt's slots (**B**) with the screws (**A**).
3 Secure the skirt to the worktop by tightening screws (**A**).



11.3 Positioning and levelling the appliance

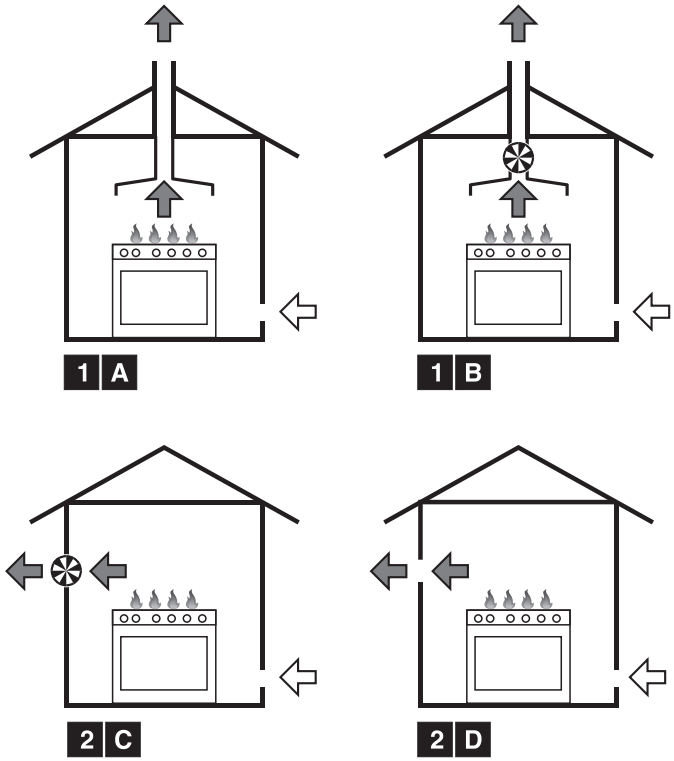
After making the electrical and/or gas connections, level the appliance on the floor by means of its four adjustable feet. The appliance must be properly levelled to ensure stability.



11.4 Room ventilation and combustion extraction

The appliance should be installed in areas that have a permanent air supply in accordance with the standards in force. The room where the appliance is installed must have enough air flow for the regular combustion of gas and for the air exchange needed in the room itself. The air vents, protected by grills, must be suitably dimensioned in compliance with current standards and positioned so that no part of them is obstructed.
The appliance must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, you are recommended to open a window or to increase the speed of any fans.

Combustion products can be extracted by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the applicable standards. When the job is complete, the installer must issue a certificate of conformity.



1 Extraction using a hood.

2 Extraction without a hood.

A Single natural draught chimney.

B Single chimney with extractor fan.

C Directly outdoors with wall- or window-mounted extractor fan.

D Directly outdoors through wall.

Air

Combustion products

Extractor fan

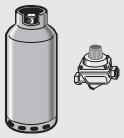
11.5 Gas connection

At the end of the installation, check for any leaks with a soapy solution, never with a flame.

The tightening torque between connections that incorporate a gasket must be between 10 and 15 Nm.

After carrying out any operation on the appliance, check that the gas connections are properly tightened.

If the appliance is fuelled by LPG, use a standards-compliant pressure regulator and connect to the gas cylinder in accordance with the standards in force.
Make sure that the feed pressure complies with the values indicated in the table "12.3 Burner and nozzle characteristics tables".



11.5.1 Connection with a rubber hose

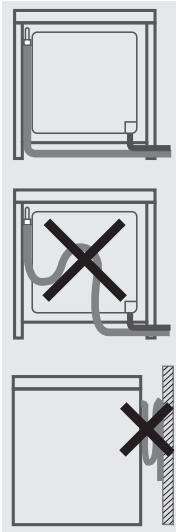
WARNING: The following instructions are valid solely for Class 1 installations. See fig. C in chapter "11.1 Installing in kitchen units".

Connection using a rubber hose complying with current standards is only permitted if the hose can be inspected along its entire length.

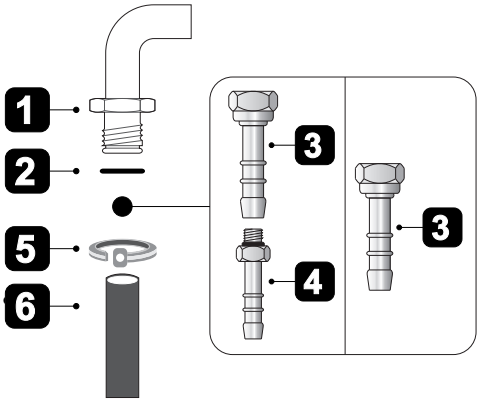
The inside diameter of the hose must be 8 mm for LPG GAS and 13 mm for NATURAL GAS and CITY GAS.

Installation with a standards-compliant rubber hose must be carried out so that the length of the piping does not exceed 1.5 metres; make sure that the hose does not come into contact with moving parts and that it is not crushed in any way.
Verify that all following conditions are met:

- the hose is fixed to the hose connection with safety clamps;
- no part of the hose is in contact with hot walls (max. 50 °C);
- the hose is not under traction or tension and has no kinks or twists;
- the hose is not in contact with sharp objects or sharp corners;
- if the hose is not perfectly airtight and leaks gas, **do not try to repair it**; replace it with a new hose.
- verify that the hose is not past its expiry date (serigraphed on the hose itself).



Make the connection to the gas mains using a rubber hose whose specifications comply with current standards (verify that the reference standard is stamped on the hose).
Carefully screw the hose connector **3** to the appliance's gas connector **1** (½" thread ISO 228-1), placing the seal **2** between them. The hose connector **4** can also be screwed to the hose connector **3**, depending on the diameter of the gas hose used.
After having tightened the hose connector(s), push the gas hose **6** onto the hose connector and secure it with the clamp **5** that is compliant with the applicable standard.

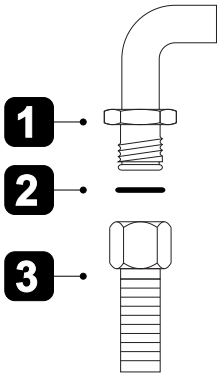


11.5.2 Connection with a flexible steel hose

WARNING: The following instructions are valid for all types of installation, see fig. A, B, C in chapter "11.1 Installing in kitchen units".

Only use standards-compliant continuous wall steel hoses no longer than 2 metres.

This type of installation can be used for both built-in and free-standing appliances.
Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the applicable standard.
Carefully screw the connector **3** to the appliance's gas connector **1** (½" thread ISO 228-1), placing the seal **2** between them.

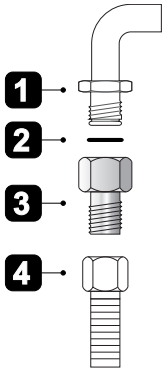


11.5.3 Connection with a flexible steel hose with conical fitting (where present)

WARNING: The following instructions are valid for all types of installation, see fig. A, B, C in chapter "11.1 Installing in kitchen units".

Only use standards-compliant continuous wall steel hoses no longer than 2 metres.

This type of installation can be used for both built-in and free-standing appliances.
Make the connection to the gas mains using a continuous wall flexible steel hose whose specifications comply with the applicable standard.
Carefully screw the connector 3 to the appliance's gas connector 1 (½" thread ISO 228-1), placing the seal 2 between them. Apply insulating material to the thread of the connector 3, and then tighten the flexible steel hose 4 to the connector 3.



11.6 Electrical connection

Make sure the voltage and the cross-section of the power supply line match the specifications indicated on the identification plate positioned on the appliance. Do not remove this plate for any reason. A copy of the plate is attached to the instructions.

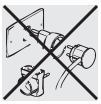
The appliance must be connected to the power supply by a qualified technician.

Before performing any operations, switch off the power supply to the appliance.

The appliance must be connected to earth in compliance with electrical system safety standards.

Where the appliance is connected to the power grid via plug and socket, both of these must be of the same type and connected to the power cable in accordance with current standards. The socket must be accessible after the appliance has been built in. **NEVER UNPLUG BY PULLING ON THE CABLE.**

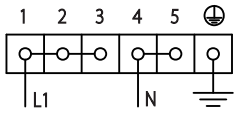
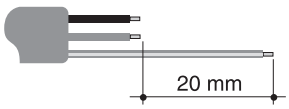
Should the earthing wire need replacing, it must be longer than the current conduction wires so that, if the plug is torn off the power cable, it is the last to be detached.



Avoid use of adapters and shunts as these could cause overheating and a risk of burns.

If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by tampering with any part of the appliance.

APPLIANCE TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)		
80 - 90	**220 - 240 V 1N~** 	3-pole	**3 x 1.5** mm²	H05V2V2-F 

- Use H05V2V2-F cables withstanding a temperature of at least 90°C.
- The values indicated above refer to the cross-section of the internal conductor.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).

12. ADAPTATION TO DIFFERENT TYPES OF GAS

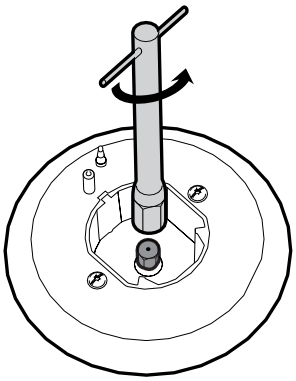
BEFORE PERFORMING ANY OPERATIONS, SWITCH OFF THE POWER SUPPLY TO THE APPLIANCE.

Appliance set for gas:	**NATURAL GAS G20 (2H) 20 mbar pressure** (see label on product)

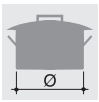
In the case of operation with other types of gas, the burner nozzles must be changed and the minimum flame adjusted on the gas taps.
To change the nozzles, proceed as described in the following paragraphs.

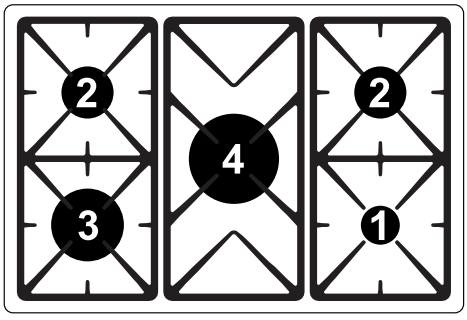
12.1 Replacing the hob nozzles

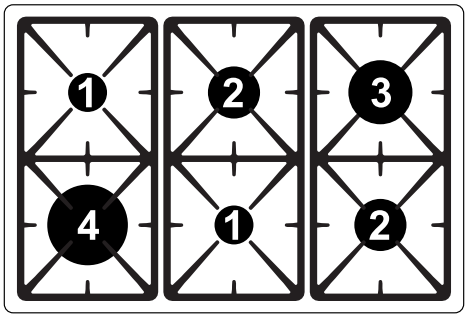
1 Remove the pan stands, and remove all burner caps and flame-spreader crowns to access the burner casings.
2 Unscrew the nozzles using a 7 mm socket wrench.
3 Replace the burner nozzles according to the type of gas to be used (see 12.3 Burner and nozzle characteristics tables).
4 Replace the burners in the correct position.



12.2 Arrangement of burners







Burner	
1	Auxiliary
2	Semi-rapid
3	Rapid
4	Ultra-rapid

12.3 Burner and nozzle characteristics tables

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary	1.0	72	400
Semi-rapid	1.8	97	500
Rapid	3.0	115	800
Ultra-rapid	3.9	135	1600

Burner	Rated heating capacity (kW)	LPG GAS – G30/G31 28/37 mbar			
		Nozzle diameter 1/100 mm	Reduced capacity (W)	Capacity g/h G30	Capacity g/h G31
Auxiliary	1.0	50	400	73	71
Semi-rapid	1.8	65	500	131	129
Rapid	3.0	85	800	218	214
Ultra-rapid	3.9	100	1600	284	279

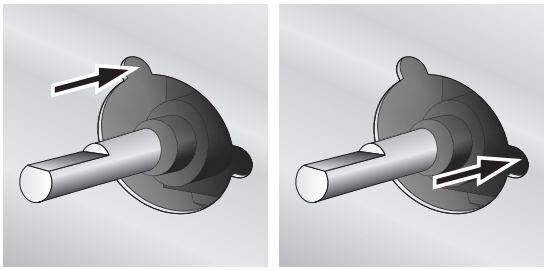
12.4 Final operations

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the pan stands.

Following adjustment to a gas other than the one originally set in the factory, replace the gas setting label fixed to the appliance with the one corresponding to the new gas. The label is inserted inside the nozzle pack (where present).

12.4.1 Adjusting the hob burner minimum setting for city or natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw next to the tap rod (depending on the model) until the correct minimum flame is achieved.
Refit the knob and verify that the burner flame is stable (when turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



12.4.2 Adjusting the hob burner minimum setting for LPG

In order to adjust the minimum setting with LPG, the screw at the side of the tap rod must be tightened clockwise all the way.